

ArmadilloPepper.com

Bacon-Wrapped Shrimp Recipe

- 8 oz. Canadian-style bacon, cut in 12 slices
- 12 med. shrimp, shelled and deveined
- 1 med. red bell pepper, seeded and cut into 12 strips
- 1 1/2 T. low-sodium teriyaki sauce (I'd use regular)
- 1 1/2 T. low-sodium chili sauce (" " ")
- 1 T. hoisin sauce

1. Place bacon on rack; cover with paper towel. Microwave on High 1 minutes; pat dry on paper towel. Let cool slightly.

2. Wrap one shrimp and one pepper strip in each piece of bacon; secure with wooden pick. Place in 11x7" baking dish.

3. In small bowl, combine the teriyaki, chili and hoisin sauces with 2 T. water; pour over shrimp. Cover and refrigerate 2 hours, turning once.

4. Uncover and microwave on High 3-4 minutes, until shrimp is cooked through. Let stand 5 minutes before serving.

Return to [ArmadilloPepper.com Recipes](http://ArmadilloPepper.com)